
Holiday Menu

Starters:

GF - Gluten Free

GFO - Gluten Free Options

Spinach Ricotta Dumplings \$10

Spinach ricotta dumplings baked with vodka sauce and mozzarella cheese, served with locally produced french bread

Risotto Bites \$9

Lemon and basil risotto stuffed with whipped mascarpone cheese, panko breaded, and served on a basil pesto

Fish Dip \$9 **GFO**

Smoked mahi mahi fish dip served with flatbread crackers

Fried Pickles \$8

Housemade pickle spears panko fried, served with tiger sauce and ranch dressing

Shrimp Cocktail \$10 **GF**

Perfectly steamed shrimp served with cocktail sauce

House Cured Bacon Wrapped Scallops \$14 **GFO**

Grilled and glazed with a pomegranate reduction

She Crab Soup

Bowl \$8.5 Cup \$5.5

Escargot \$10

Broiled in our house made garlic butter

Entrees:

Grouper Caponata \$34 **GFO**

Charbroiled Grouper served with a grilled vegetable medley, fresh orzo salad, and topped with a lemon vinaigrette

Shrimp & Grits \$21

Shrimp and housemade andouille sausage sauteed in etouffee sauce and served with creamy Anson Mills Grits. Topped green tomato chowchow

Mahi Mahi \$29

Panko fried Mahi served with mango salsa and roasted garlic mashed potatoes

Seafood Platter \$32

Lobster tail, flounder, scallops, and shrimp fried to perfection

Almond Crusted Red Snapper \$33

American Red Snapper almond crusted, served with garlic mashed potatoes and madeira beurr blanc

Blackened Salmon Salad \$22 **GF**

Blackened salmon, cashew crusted goat cheese, dried fruits, bell pepper, and sunflower seeds served on greens.

Horseradish Louie Dressing

Maine Lobster Saute \$32

Lobster, shrimp, and mussels sauteed in a rich diane butter sauce with zucchini, sundried tomatoes, and arugula.

Tossed with penne pasta

Chicken Stack \$21 **GFO**

Blackened chicken breast served on top a yukon gold potato cake, ginger and soy glazed edamame, topped with srirachi aioli and wasabi aioli

Ribeye Gorgonzola \$30 **GFO**

Grilled ribeye topped with bacon bits, caramelized onions, and gorgonzola cheese

Beef Wellington \$36

Filet topped with dijon, prosciutto, and mushroom duxelle.

Baked to perfection in puff pastry

Norwoods Filet \$34 **GFO**

Two 4 oz filet medallions served on a yukon gold potato cake, topped with cabernet demi glace, chive oil, and fried shallots.

Add grilled shrimp for \$13

Thank you for celebrating your holiday with us!
